ZOJIRUSHI

MICOM RICE COOKER & WARMER
OPERATING INSTRUCTIONS

NL-AAC10 / NL-AAC18

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ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

1. Read all instructions thoroughly.
2. Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
3. To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
4. Close supervision is necessary when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
6. Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
7. The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
8. Do not use outdoors.
9. Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
10. Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
11. Always use extreme caution when moving appliances containing hot contents or liquids.
12. Plug the cord into a household electrical outlet. To disconnect, turn the power control to OFF, then remove plug from wall outlet.
13. Do not use the appliance for other than intended or specified purposes.
14. To reduce the risk of electric shock, use only the supplied inner cooking pan.
15. The plug to the appliance should be attached first before plugging the cord into a wall outlet.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short power cord to reduce the risk of becoming entangled in or tripping over. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and a longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug was designed to fit into a polarized outlet in only one direction. If the plug does not fit fully into the outlet, do not attempt to force it or modify it in any way. Simply reverse the plug and insert. If it still does not fit, contact a qualified electrician.

IMPORTANT SAFEGUARDS Be sure to follow these instructions.

These WARNINGS and CAUTIONS are intended to prevent property damage or personal injury to you and others.

■ **The degree of danger or damage by the misuse of this product is indicated as follows:**

⚠ **WARNINGS**	Indicates risk of serious injury or death.
⚠ **CAUTIONS**	Indicates risk of injury, household or property damage if mishandled.

■ **Prohibited or required actions are indicated as follows:**

⃠	Indicates a prohibited operation.
❗	Indicates a requirement or instruction that must be followed.

⚠ WARNINGS

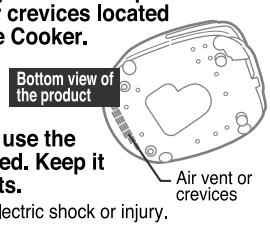
Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.
Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.

Do not touch the Steam Vent.
Doing so may cause burns or scalding. Take special precautions with children and infants.

Do not plug or unplug the Power Cord if your hands are wet.
Doing so may cause electric shock or injury.

Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.
Doing so may cause short circuit or electric shock.

Do not put any metal objects such as pins or wires into the air vent or crevices located at the bottom of the Rice Cooker.
Doing so may cause electric shock or malfunction, resulting in injury.



Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.
Children are at risk of burns, electric shock or injury.

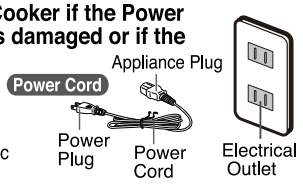
Do not open the Outer Lid or move the Rice Cooker during cooking.
Doing so may cause burns.

This Rice Cooker is for cooking rice, keeping rice warm, and steam cooking only.
Do not use for other than intended purposes.
Always follow the Operating Instructions, and never cook the following:

- Foods packaged in plastic bags.
- Dishes that use paper towels or other lids to cover the food.

Doing so may clog the steam exhaust route.

Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.
Doing so may cause electric shock, short circuit or fire.



Do not damage the Power Cord.
Do not bend, pull, twist, bundle, or attempt to modify the Power Cord.
Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.
A damaged Power Cord can cause fire or electric shock.

Do not use a power source other than 120V AC.
Use of any other power supply voltage may cause fire or electric shock.

Do not allow the Power Plug to come into contact with steam.
Allowing the Power Plug to come into contact with steam after inserting it into the electrical outlet may cause short circuit or fire. When using on a slide-out table or shelf, place the Rice Cooker in a position where the Power Plug does not come into contact with steam.

Insert the Power Plug completely and securely into the electrical outlet.
A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.
Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug become soiled, wipe them clean.
A dirty Power Plug may cause fire.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

● The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

IMPORTANT SAFEGUARDS (cont.)

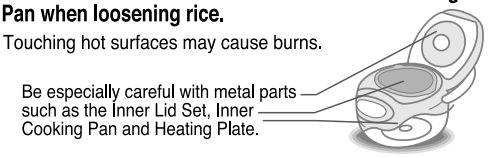
⚠ WARNING

Stop using immediately if you notice any of the following symptoms indicating a malfunction or breakdown.
Continued use of the Rice Cooker may cause smoke, fire, electric shock or injury.
- The Power Plug, Power Cord or Appliance Plug has become very hot.
- The Power Cord is damaged or the electricity turns on and off when touched.
- The body of the Rice Cooker is deformed or unusually hot.
- Smoke is arising from the Rice Cooker or there is a burning smell.
- Some part of the Rice Cooker is cracked, loose or unstable. etc.

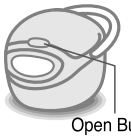
If any of the above occurs, unplug the Rice Cooker immediately and contact the store where you purchased it or Zojirushi Customer Service for check-ups and/or repair.

⚠ CAUTIONS

Do not touch hot surfaces during or immediately after use. Removing the Inner Cooking Pan only will not turn off the power. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.
Touching hot surfaces may cause burns.



Do not touch the Open Button when moving the Rice Cooker.
Doing so may cause the Outer Lid to open, resulting in injury or burns.



Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.
Doing so may cause fire.

Do not use the Rice Cooker on a slide-out table or shelf with insufficient load capacity.
Doing so may damage the slide-out table or shelf, causing the Rice Cooker to fall, resulting in injury or burns. The slide-out table or shelf should at least have a load capacity of 33 lbs. / 15kg for the 1.0L model, and 44 lbs. / 20kg for the 1.8L model.

Unplug the Power Plug from the outlet when the Rice Cooker is not in use.
Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.

Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances.
Doing so may cause malfunction or fire.

Do not use the Rice Cooker where it may come into contact with water or near heat sources.
Doing so may cause electric shock, short circuit, or can damage the Rice Cooker.

Do not use cookware other than the provided Inner Cooking Pan or Steaming Basket.
Doing so may cause the Inner Cooking Pan to overheat or the Rice Cooker to malfunction.

Do not use the Rice Cooker near walls or furniture. Allow enough room for steam to escape if using beneath shelving.
Steam or heat may damage, discolor or deform walls, furniture or shelving.

Please allow the Rice Cooker to cool down before cleaning.
Hot parts such as the Inner Lid, Inner Cooking Pan and Heating Element may cause burns.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.
Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

Insert the Plug into the Main Body securely.
Otherwise it may cause electric shock, short circuit, smoke or fire.

If the Power Cord is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.

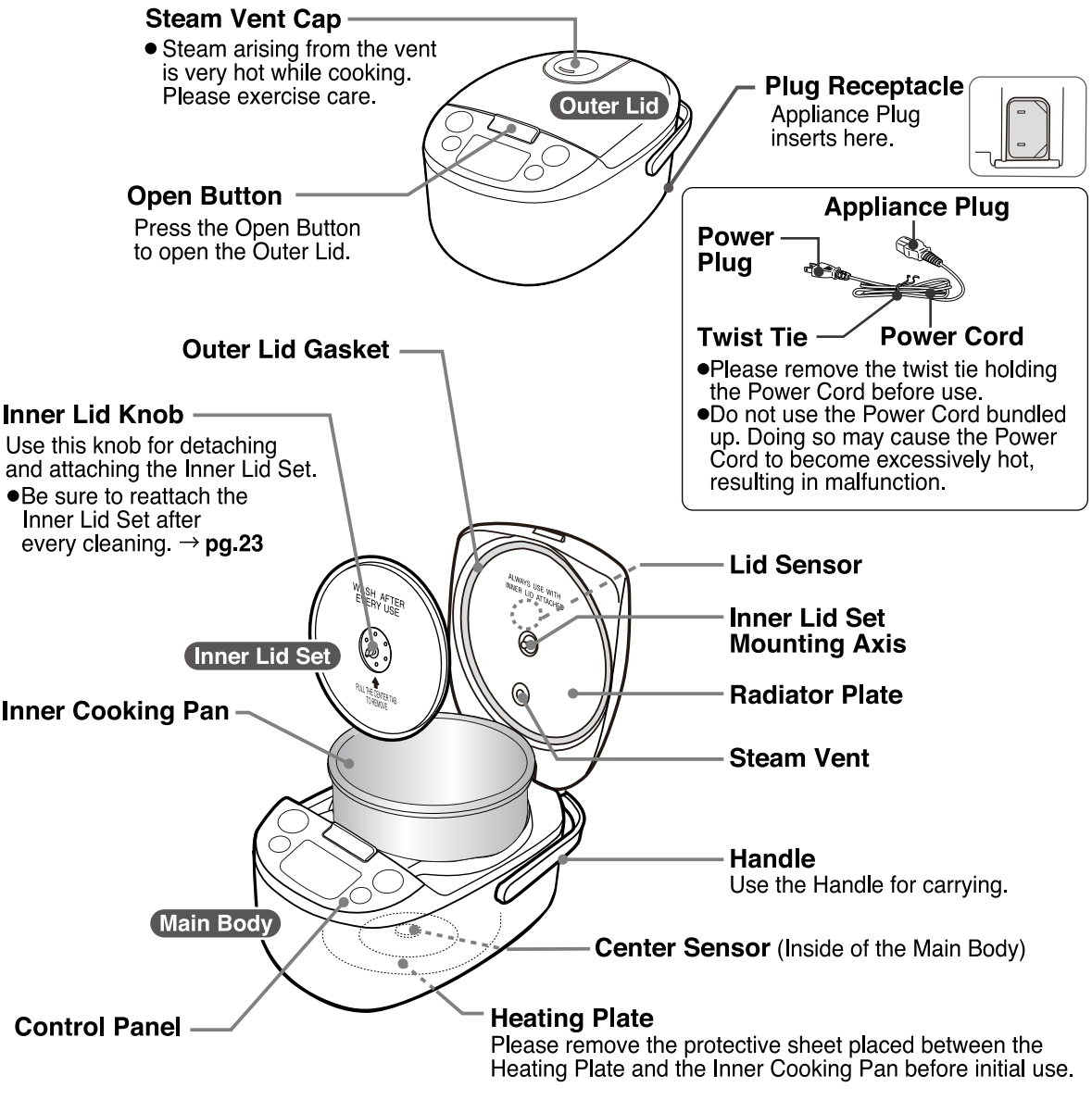
IMPORTANT

- **Do not cover the Main Body, especially the Steam Vent, with a cloth or other objects.**
  Doing so may cause deformation and/or discoloration of the Main Body or Outer Lid.
- **Do not damage or deform the Inner Cooking Pan.**
  A damaged Inner Cooking Pan may not cook properly.
- **Do not operate the Rice Cooker if rice or other matter is stuck on the inside of the Main Body or the outside surface of the Inner Cooking Pan.**
  Doing so may cause imperfect cooking.
- **Do not cook when the Inner Cooking Pan is empty.**
  Doing so may cause breakdown of the Rice Cooker or melting of the Steaming Basket.
- **Do not splash the Rice Cooker with water or place it on top of something wet.**
  Doing so may cause electric shock or breakdown.
- **Do not use the Rice Cooker in direct sunlight.**
  Doing so may cause discoloration of the Rice Cooker.
- **Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.**
  The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.
- **Do not use the Rice Cooker on a surface where the air vent located at the bottom can become blocked or covered (such as on paper, cloth, carpet, plastic bag or aluminum sheet).**
  Doing so may cause breakdown or malfunction.

PARTS NAMES AND FUNCTIONS

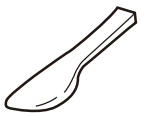
Push down on the center front of the **Outer Lid** until you hear it click shut.

- The Outer Lid may open during cooking or Keep Warm mode if it is not closed securely.

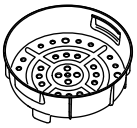

Steam Vent Cap
Steam arising from the vent is very hot while cooking. Please exercise care.
Outer Lid
Plug Receptacle
Appliance Plug inserts here.
Open Button
Press the Open Button to open the Outer Lid.
Appliance Plug
Power Plug
Twist Tie
Power Cord
Please remove the twist tie holding the Power Cord before use.
Do not use the Power Cord bundled up. Doing so may cause the Power Cord to become excessively hot, resulting in malfunction.
Outer Lid Gasket
Inner Lid Knob
Use this knob for detaching and attaching the Inner Lid Set.
Be sure to reattach the Inner Lid Set after every cleaning. → pg.23
Lid Sensor
Inner Lid Set Mounting Axis
Inner Lid Set
Radiator Plate
Inner Cooking Pan
Steam Vent
Handle
Use the Handle for carrying.
Main Body
Center Sensor (Inside of the Main Body)
Control Panel
Heating Plate
Please remove the protective sheet placed between the Heating Plate and the Inner Cooking Pan before initial use.

ACCESSORIES

Spatula



Steaming Basket



Measuring Cup

(1 Cup = approx. 6.1 oz. / approx. 180 mL)

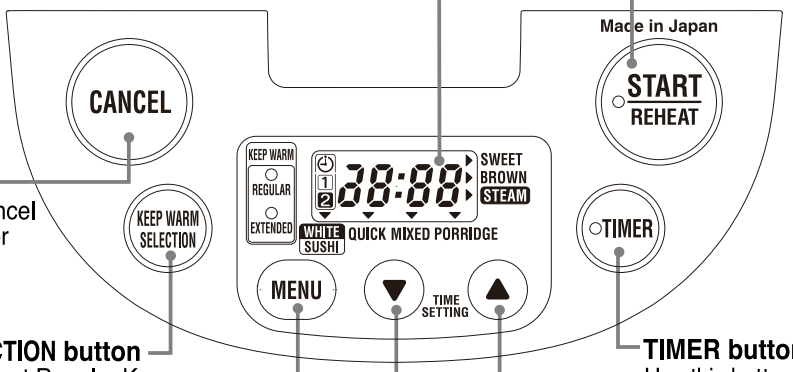
PARTS NAMES AND FUNCTIONS (cont.)

CONTROL PANEL

- Press buttons down firmly.
- The raised dot and dash (● , ▬) in the center of the START / REHEAT and CANCEL buttons and the Sound Signals are provided for individuals with visual impairment.

Display
The illustration below shows all possible displays and is for reference only. This display will not appear during actual use. Black lines that may appear on the LCD when wiped with a cloth is caused by static electricity and does not indicate a malfunction. It will disappear shortly.

START / REHEAT button
Use this button to initiate cooking, reheating or the steam cooking process.



CANCEL button
Use this button to cancel the selected setting or function in operation.

KEEP WARM SELECTION button
Use this button to select Regular Keep Warm or Extended Keep Warm mode.
→ pg.13

MENU button
Use this button for setting the menu you will be using.
→ pg.9

TIMER button
Use this button to set the Timer function (to program the Rice Cooker to complete cooking by a desired time).
→ pg.15

TIME SETTING button
Use these buttons to set the Timer, cooking time or the clock.
→ pg.7 & 15

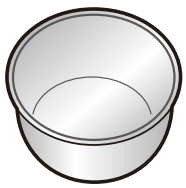
HOW TO MAINTAIN THE INNER COOKING PAN IN GOOD CONDITION

The nonstick coating can peel off if damaged. Please take special care to prevent damage and follow these precautions:

<During Preparation>
- Remove foreign matters (such as stones) from the rice before cleaning.
- Do not use utensils such as whisks to clean the rice.
- Do not place a metallic strainer in the Inner Cooking Pan when cleaning rice.
- Use the Inner Cooking Pan only for this Rice Cooker.

<When Cooking Completes>
- Do not pour vinegar into the Inner Cooking Pan (when making sushi rice).
- Do not use a metal ladle (when serving porridge etc.).
- Do not hit the Inner Cooking Pan hard (when serving).

<When Cleaning>
- Do not place spoons or bowls inside the Inner Cooking Pan.
- Clean the Inner Cooking Pan immediately after using any seasonings.
- Only use soft materials such as a sponge when cleaning.
- Do not use thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the Inner Cooking Pan.



REMARKS: **The nonstick coating may wear out with use.**
- The nonstick coating may eventually discolor or peel off. This will not affect the cooking / Keep Warm performances or sanitary properties, and is harmless to your health.
- If concerned with the peeling of the nonstick coating or if the Inner Cooking Pan deforms, please replace it by purchasing a new one.
→ pg.23

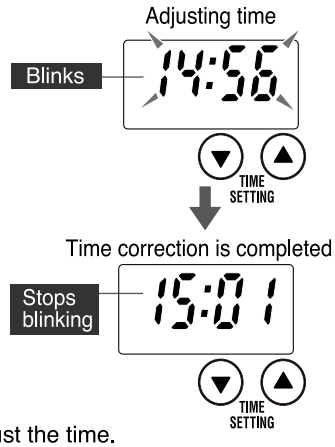
HOW TO SET THE CLOCK / SOUND SIGNALS AND HOW TO CHANGE THEM

HOW TO SET THE CLOCK

The clock is displayed in 24 hours (military time). Although the clock is set before shipment from the factory, certain conditions such as room temperature may cause it to display an inaccurate time.
If the clock is inaccurate, set the correct time as shown below.

- If the clock is inaccurate, cooking will not be completed at the time you set for the Timer.
- The clock cannot be changed during Cooking, Reheating, Regular Keep Warm, Extended Keep Warm or Timer Cooking.

e.g.: If the current time is 15:01 but displays 14:56.



1 Set the Inner Cooking Pan and plug in the Power Cord.

1) Insert the Appliance Plug into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

2 Press the Time Setting ▲ or ▼ button to initiate the Time Setting and adjust the clock to the current time.

The time display will start to blink.

▲ button: Each press advances the time in 1-minute increments.
▼ button: Each press moves the clock in reverse by 1 minute.

- Press and hold either button to quickly adjust in 10-minute increments.

3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step **2** to readjust the time.

SOUND SIGNALS AND HOW TO CHANGE THEM

This product is equipped with a Sound Signal function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, or when cooking has completed. **You can choose the Sound Signals from the following:**

Types of Sound Signals:

Types of Sound Signals and their meanings / Indication	**Melody:** The default setting at the time of shipment from the factory.	**Beep:** Choose this setting to change from a Melody.	**Silent:** Choose this setting to disable the Sound Signal.
Cooking has Begun :	"Twinkle, Twinkle, Little Star"	a beep	
Timer is Set:	"Twinkle, Twinkle, Little Star"	a beep	
Cooking / Reheating has Completed:	"Amaryllis"	beeps 5 times	no sound

HOW TO CHANGE THE SOUND SIGNAL:

1 Set the Inner Cooking Pan and plug in the Power Cord.

1) Insert the Appliance Plug into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

2 Hold the TIMER button for more than 3 seconds.

3 The setting is completed when the desired Sound Signal is heard.

- You cannot change the Melody Signal of the initiation of Reheating.
- You cannot change the Sound Signal during Cooking, Keep Warm or Timer Cooking.
- If you find it difficult to change/select the Sound Signal, please start over from Step **1**.

WHEN CHANGING THE SOUND SIGNAL:

- Each time the TIMER button is held for more than 3 seconds, the Sound Signal will change.

① **Melody:** It will play "Amaryllis" when the sound setting is completed. → ② **Beep:** It will beep 3 times when the sound setting is completed. → ③ **Silent:** It will beep 1 time when the sound setting is completed. → ①

- The selected Sound Signal is stored and will remain even if the Rice Cooker is unplugged.

TIPS TO COOKING GREAT-TASTING RICE (PREPARATION AND KEEP WARM)

HOW TO COOK GREAT-TASTING RICE

Measure rice accurately Be sure to use the Measuring Cup provided, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

Clean rice quickly Prepare a bowl to pool water

①**Rinse rice**····· First, pour plenty of water into the Inner Cooking Pan from the bowl and stir the rice loosely by hand. Drain the water immediately afterwards. Repeat twice.

②**Wash rice**····· Wash by stirring the rice by hand 30 times, pour plenty of water from the bowl and stir the rice loosely again. Drain the water immediately afterwards. Repeat this washing process 2-4 times.

③**Rinse rice**····· Lastly, pour plenty of water from the bowl and rinse the rice. Repeat twice.

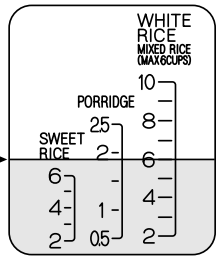
(Complete steps ① ~ ③ within 10 minutes.)

Adjust the amount of water accordingly

Type of Rice	Water Adjustment
White rice with germ	Normal scale level
New crop	Reduce water slightly from the normal level
Old crop	Add a little water to the normal level

e.g.: When Cooking 6 Cups of White Rice

Add water to water level 6 for WHITE RICE.



● This illustration shows the Inner Cooking Pan of the 1.8L model.

Do not use strongly alkalized ionic water

Do not use alkalized ionic water that is over pH 9.
Rice cooked with strongly alkalized ionic water may appear yellow or become too glutinous.

Stir and loosen rice immediately after cooking has completed

Excessive moisture is released, resulting in rice that is perfectly cooked with a fluffy texture.
Loosen the rice within 10 minutes after cooking completes. Not loosening the rice may cause it to clump, become wet or burn.

HOW TO USE THE KEEP WARM MODE

When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode.

・The rice may develop a foul odor if the Keep Warm mode is cancelled or if left in an unplugged Rice Cooker.

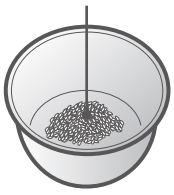
To prevent the rice from becoming dry, wet, develop an odor or turn yellow, do not use the Keep Warm mode for the following:

- Keeping a small amount of rice warm for long hours.
- Keeping rice warm for more than 12 hours.
- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- Keeping food other than rice warm such as croquette, miso soup or steamed food.
- Keeping rice warm with the Spatula left inside the Rice Cooker.

When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan.

As the amount of rice kept warm decreases, the rice may dry or become wet. To minimize this, gather the rice toward the center of the Inner Cooking Pan while keeping warm.

Gather rice in center



HOW TO COOK RICE

BASIC COOKING STEPS

Please wash the Inner Cooking Pan, Inner Lid Set, Steam Vent Cap and accessories before initial use. → **pg.22**

1 Measure the rice with the provided Measuring Cup.

Overfill the Measuring Cup with rice, then level off.

(1 Cup = approx. 6.1 oz. / approx. 180mL)

2 Clean the rice and adjust the amount of water.

How to clean rice → **pg.8** "HOW TO COOK GREAT-TASTING RICE: Clean rice quickly".

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen. → **pg.11**
For an accurate measurement, level the surface of the rice.
Fill to the water measure line that matches the number of cups of rice you are cooking.

- **The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.**

3 Place the Inner Cooking Pan into the Main Body, and attach the Inner Lid Set and Steam Vent Cap. Close the Outer Lid, and plug in the Power Cord.

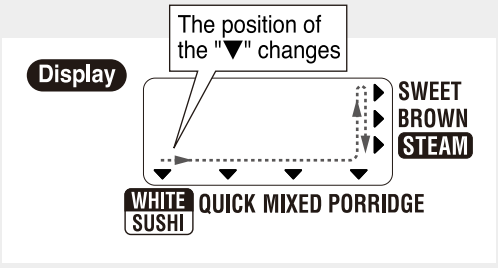
Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matters, before placing the Inner Cooking Pan into the Main Body.

1) Insert the Appliance Plug into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

4 Select the desired Menu setting by pressing the MENU button.

Each press of the button changes the position of the "▼". Press the button to your desired menu setting.

- **Press and hold the button to quickly cycle through the selections. It will stop when it reaches WHITE / SUSHI.**
- **Menu settings such as WHITE / SUSHI and BROWN will remain selected until you change the setting.**

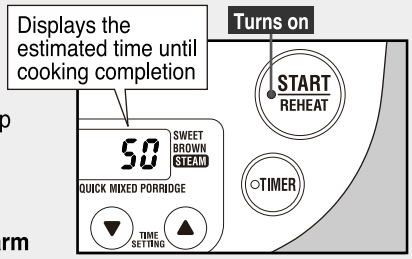


HOW TO COOK RICE (cont.)

5 Press the START / REHEAT button.

The START / REHEAT light will turn on and the melody / beep to start cooking will sound. The Display shows the estimated time until cooking completion in minutes.

- **Make sure the Rice Cooker is not in Keep Warm mode, then press the START / REHEAT button. If the Keep Warm light is on, the reheating process will start. → pg.14**
- **Press the Time Setting ▲ or ▼ button to check the current time during cooking. If the stored lithium battery is out and the current time was not set, the Display will not show the current time.**
- **Do not put the Steaming Basket in the Rice Cooker while cooking rice if not also steaming other foods.**

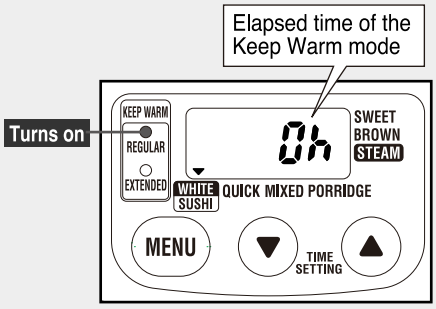


- The time remaining until completion is for reference only. Actual time of cooking completion may vary depending on room or water temperature, voltage or water measurement.
- The Rice Cooker will make adjustments to the remaining time until cooking completion when it reaches the steaming process. The time until cooking completion may increase or decrease suddenly during this process.

6 When the melody or beep to indicate cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the REGULAR KEEP WARM light turns on. The Display will show the elapsed Keep Warm time in hour(s). **Stir the rice and loosen it immediately to release excessive moisture to prevent rice from clumping or becoming too wet.**

→Please use oven-mitts or a soft cloth when touching the Inner Cooking Pan, as it may be hot.



- **The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven-mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.**
- **If you cancel the Keep Warm mode and press the KEEP WARM SELECTION button again, the Display shows 0h.**
- **The sound setting can also be changed. → pg.7**

7 After use, press the CANCEL button, then unplug the Power Cord.

- **Removing the Inner Cooking Pan only will not turn off the power. Make sure to press the CANCEL button.**

NOTE

- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.
- When cooking more than one pot of rice consecutively, or cooking right after cancelling the Keep Warm mode, allow the Rice Cooker to cool for 30 minutes or longer. If the Main Body and the Outer Lid are hot, the rice may not cook well.

REMARKS: To cool the Main Body and Outer Lid quickly, please try the following:

- **Fill the Inner Cooking Pan with cold water and place it in the Main Body.**
- **Open the Outer Lid, remove the Inner Lid Set and allow the Radiator Plate to cool.**

TIPS TO COOKING VARIOUS RICE MENUS

Menus Menus with special menu settings.

Menus	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Remarks
White Rice	White Rice	WHITE / SUSHI	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	
Sushi Rice	White Rice	WHITE / SUSHI	SUSHI RICE	1.0L : 1~5.5 1.8L : 2~10	
Quick Cooking	White Rice	QUICK	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	· Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.
Mixed Rice	White Rice	MIXED	WHITE RICE	1.0L : 1~4 1.8L : 2~6	· Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur. · The recommended amount of ingredients should be about 30-50% of the rice volume. · Chop ingredients into small pieces and place evenly on top of the rice (do not mix into the rice).
Porridge	White Rice	PORRIDGE	PORRIDGE	1.0L : 0.5~1.5 1.8L : 0.5~2.5	· The recommended amount of ingredients should be about 30-50% of the rice volume. · Chop ingredients into small pieces and place on top of rice without mixing them into the rice. · Ingredients that do not cook easily should not be used in large amounts. · **Boil green leaf vegetables separately and add them after the rice porridge has finished cooking.** · Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.
Sweet Rice	Sweet Rice or White Rice mixed with Sweet Rice	SWEET	SWEET RICE (When cooking white rice mixed with sweet rice, use slightly above the water level for SWEET RICE)	1.0L : 1~4 1.8L : 2~6	· Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. · Place ingredients on top of rice after adjusting the water. · When cooking rice with adzuki beans, boil the adzuki beans first, then separate the beans from the broth and cool to room temperature before using. Use broth in place of water when cooking the rice.
Brown Rice	Brown Rice	BROWN	BROWN RICE	1.0L : 1~4 1.8L : 2~8	· If white rice is mixed with brown rice, it may boil over or imperfect cooking may occur, and is not recommended.

HOW TO COOK RICE (cont.)

Others

These menus may be cooked using the settings described below.

Others	Rice	Menu Setting	Water Level	Cooking Capacity [cups]	Remarks
Mixed Rice with Barley	Barley mixed with White Rice	WHITE / SUSHI	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	· The amount of barley mixed into the rice should be less than 20% of the total volume. e.g.: To cook 1 cup of rice mixed with barley, use 0.8 cup of white rice and 0.2 cup of barley.
White Rice with Germ	White Rice with Germ	WHITE / SUSHI	WHITE RICE	1.0L : 1~5.5 1.8L : 2~10	· Clean the rice quickly and gently because the germ can easily be washed off.
Germinated Brown Rice	Germinated Brown Rice or White Rice mixed with Germinated Brown Rice	WHITE / SUSHI	WHITE RICE	1.0L : 1~4 1.8L : 2~8	· Do not use the Timer function or soak rice in water for more than 30 minutes. · Your cooking results may vary and may not always be satisfactory. Certain types of germinated brown rice may cause the Rice Cooker to boil over. · When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.
Semi-Brown Rice 30%	Semi-Brown Rice 30%	BROWN	BROWN RICE (Use slightly below the water level for BROWN RICE)	1.0L : 1~4 1.8L : 2~8	· Depending on the rice brand and/or rice polishing level, it may cause the Rice Cooker to boil over or not cook well. →**Make adjustments to the amount of water.**
Semi-Brown Rice 50% / 70%	Semi-Brown Rice 50% / 70%	WHITE / SUSHI	WHITE RICE (Use slightly above the water level for WHITE RICE)	1.0L : 1~4 1.8L : 2~8	

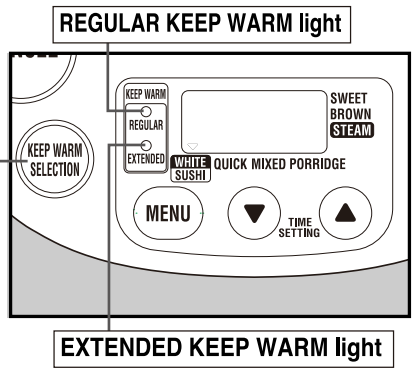
Estimated Cooking Time

Menu Selections	Length of Cooking Time	
	1.0L model	1.8L model
White Rice	approx. 52 minutes – 57 minutes	approx. 50 minutes – 1 hour
Sushi Rice	approx. 51 minutes – 57 minutes	approx. 49 minutes – 1 hour
Quick Cooking	approx. 26 minutes – 39 minutes	approx. 27 minutes – 46 minutes
Mixed Rice	approx. 1 hour 4 minutes – 1 hour 8 minutes	approx. 1 hour 4 minutes – 1 hour 9 minutes
Porridge	approx. 56 minutes – 1 hour 8 minutes	approx. 53 minutes – 1 hour 9 minutes
Sweet Rice	approx. 53 minutes – 59 minutes	approx. 54 minutes – 58 minutes
Brown Rice	approx. 1 hour 24 minutes – 1 hour 44 minutes	approx. 1 hour 23 minutes – 1 hour 48 minutes

- The above table is based on the testing conditions of 120 volts, a room temperature of 68°F (20°C), and water at a starting temperature of 64.4°F (18°C).
- The above lengths of time are measured from Cooking until the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.
- MIXED menu setting requires a longer cooking time to allow the rice to absorb seasonings. (Takes about 30 minutes for preheating.)

REGULAR KEEP WARM AND EXTENDED KEEP WARM

Switch between Regular Keep Warm mode and Extended Keep Warm mode by pressing the KEEP WARM SELECTION button during Keep Warm mode.



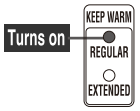
- **The Extended Keep Warm mode is not available during the following (the Rice Cooker will beep and automatically start the Regular Keep Warm mode):**
  - MIXED, PORRIDGE, SWEET and BROWN menu settings.
  - If 12 hours of Regular Keep Warm has already elapsed.
  - If 4 hours of Extended Keep Warm has already elapsed.
  - If the temperature of the Inner Cooking Pan is low by cancellation of the Keep Warm mode or power failure.

- **The room temperature, frequent opening and closing of the Outer Lid, a dirty rice cooker, the type of rice used or the way the rice was cleaned may cause foul odors or the growth of germs. See pg.22 "HOW TO CLEAN THE INTERIOR" and clean the Rice Cooker, and use the Regular Keep Warm mode as much as possible to minimize these effects.**

REGULAR KEEP WARM

When cooking completes, the Rice Cooker automatically switches to Regular Keep Warm mode and the REGULAR KEEP WARM light turns on.

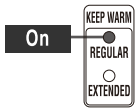
- To turn on the Regular Keep Warm mode when the Rice Cooker is turned off, press the KEEP WARM SELECTION button.



EXTENDED KEEP WARM

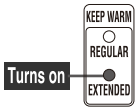
This function can be activated during Regular Keep Warm mode.

Use this function when keeping rice warm for a longer period of time. Drying and yellowing of rice will be reduced by maintaining the temperature slightly lower.



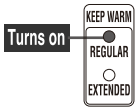
1 **Check to make sure the REGULAR KEEP WARM light is on.**

2 **Press the** KEEP WARM SELECTION **button once.** The EXTENDED KEEP WARM light will turn on.



- **After 8 hours of Extended Keep Warm mode, the Rice Cooker automatically switches to Regular Keep Warm mode.**

How to change from Extended Keep Warm mode to Regular Keep Warm mode:



Press the KEEP WARM SELECTION **button once.**

The setting will return to Regular Keep Warm mode and the REGULAR KEEP WARM light will turn on.

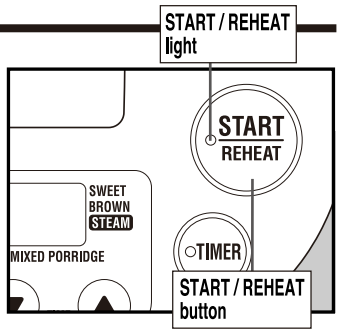
NOTE:

- To change the display to show the current time during Keep Warm, press the Time Setting ▲ or ▼ button. Then press the ▲ or ▼ button to return to the Keep Warm display. Please note that the display will not automatically return to the Keep Warm display the next time the Rice Cooker is used, and must be done manually. This change can only be made during the Keep Warm mode.
- Be sure to use the Keep Warm mode when storing cooked rice in the Inner Cooking Pan.
- Do not use the Extended Keep Warm mode for keeping warm Germinated Brown Rice or Semi-Brown Rice (30%, 50%, 70%).
- The Keep Warm mode is not available for the STEAM menu setting.

REHEAT FUNCTION

You can use this function during Regular Keep Warm mode or Extended Keep Warm mode.

- This Reheat function is for reheating the rice during keep warm to make the rice hotter. Particularly, when the rice is kept warm at a lower temperature by the Extended Keep Warm mode, the Reheat function will reheat the rice to the best serving temperature.



1 Loosen and level the surface of the kept warm rice.

- Be sure to loosen the rice to prevent scorching or the rice from becoming hard.
- To reheat a small amount of rice, add 1 tablespoon of water for each bowl of rice (approx. 5.5 oz. / approx. 160g), mix well, and gather the rice toward the center of the Inner Cooking Pan. Doing so will minimize dryness.
- Be careful not to burn yourself when stirring and loosening rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven-mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.

2 Press the START / REHEAT button.

Be sure that the REGULAR KEEP WARM or EXTENDED KEEP WARM light is on.

The melody sounds when the Reheat mode sets in.

The START / REHEAT light starts blinking.

The melody (or beep) sounds and the REGULAR KEEP WARM light turns on when reheating completes.

Standard time required for reheating:
approx. 7 min.～ 9 min.

- Make sure that the REGULAR KEEP WARM / EXTENDED KEEP WARM light is on. If the START / REHEAT button is pressed when the REGULAR KEEP WARM / EXTENDED KEEP WARM light is off, the rice cooking function will start.

3 Loosen the rice.

- Loosen and level the surface of the rice, as the rice at the bottom may be harder.
- Be careful not to burn yourself when stirring and loosening rice.
- The Inner Cooking Pan may spin when loosening the rice. Holding the Inner Cooking Pan with oven-mitts or a soft cloth will keep it from spinning while reducing damages to the outside bottom of the pan.

To cancel the Reheat mode:	● Press the CANCEL button.
To cancel the Reheat mode and return to Keep Warm mode:	● Press the KEEP WARM SELECTION button.
Do not reheat for the following cases:	● Do not use the Reheat function to reheat food other than white rice, as reheating other types of rice may cause scorching or discoloring. ● Do not repeat the Reheat function as doing so may cause scorching or dryness. ● Do not use the Reheat function if the amount of rice left over is above water level 3 (for 1.0L model) or 6 (for 1.8L model) for WHITE RICE as the rice may not be warmed adequately. ● Do not use the Reheat function if the rice is cold or the temperature of the Inner Cooking Pan is too low as doing so may cause scorching, foul odors or the rice may become hard.

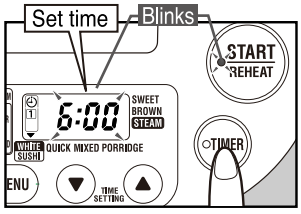
USING THE TIMER

● Set the clock to the current time before setting the Timer function. → **pg.7**

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "⏲1" (**Timer 1**) and "⏲2" (**Timer 2**).
- The initial settings are 6:00 for **Timer 1**, 18:00 for **Timer 2**.

SETTING A SPECIFIC TIME

1 Press the TIMER button to select "⏲1" (Timer 1) or "⏲2" (Timer 2).



The preset time for **Timer 1** and the START / REHEAT light will blink.

- Press the button again and the preset time for **Timer 2** will appear.

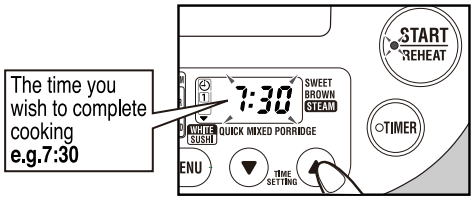
2 Press the MENU button to select the desired Menu.

- The Timer function is not available for QUICK, MIXED, SWEET and STEAM menu settings.

3 Press the Time Setting ▲ or ▼ button to set a specific time to finish cooking.

▲ button: Each press advances the time in 10-minute increments.
▼ button: Each press reverses the time in 10-minute increments.

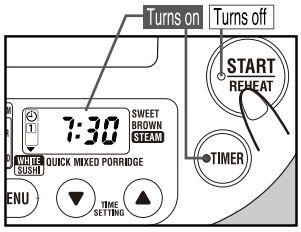
- Press and hold the button to quickly adjust the time in 10-minute increments.
- You do not need to set the time again when using the same settings.



4 Press the START REHEAT button.

The START / REHEAT light will turn off, the set time will be displayed and the TIMER light will turn on with a melody/beep sound.

- **The START / REHEAT button must be pressed to set the TIMER.**



Suggested Lengths for the Timer Setting:

Menu Selections	Timer Settings	
	1.0L model	1.8L model
White Rice / Sushi Rice	1 hour 20 minutes – 13 hours	1 hour 20 minutes – 13 hours
Porridge	1 hour 20 minutes – 13 hours	1 hour 25 minutes – 13 hours
Brown Rice	2 hours – 13 hours	2 hours 5 minutes – 13 hours

NOTE:

- **Do not use the Timer function if you are adding ingredients and/or seasonings to the rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.**
- To cancel the Timer setting, press the CANCEL button.
- Press the ▲ or ▼ button to check the current time.
- The rice may be softer in texture when cooking with the Timer function.
- The remaining time until cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the suggested length above, a beep will sound and the Rice Cooker will start cooking immediately.
- Be sure to set the Timer for less than 13 hours, especially during summer, to prevent the soaked rice from spoiling due to the higher room temperature.
- Do not use the Timer when cooking Germinated Brown Rice as it tends to absorb too much water and your results may not be satisfactory.
- Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.

HOW TO USE THE STEAM FUNCTION

1 Add water to the Inner Cooking Pan.

18 oz. / 540mL (or 3 cups in the supplied Measuring Cup) for the 1.0L model
24 oz. / 720mL (or 4 cups in the supplied Measuring Cup) for the 1.8L model

2 Place the Inner Cooking Pan into the Main Body and place the Steaming Basket.

Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matters, before placing the Inner Cooking Pan into the Main Body.

- Please make sure to place the Steaming Basket straight, or steam may escape from the gap.

3 Place food in the Steaming Basket, and attach the Inner Lid Set and Steam Vent Cap. Close the Outer Lid, and plug in the Power Cord.

1) Insert the Appliance Plug into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

- Place foods in the Steaming Basket evenly. The Steaming Basket may slant if the food is heavy on one side.

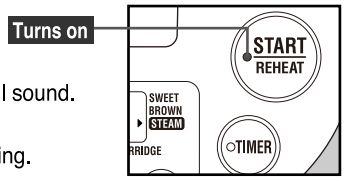
4 Select the STEAM menu setting by pressing the MENU button.

- When the STEAM menu setting is selected, the default cooking time will appear in the Display. The cooking time may be lengthened or shortened using the Time Setting ▲ or ▼ buttons.
  See pg.17 "Estimated Cooking Time."

Model	Default Cooking Time	Possible Cooking Time
1.0L model	40 minutes	1 — 60 minutes
1.8L model		

The cooking time includes the time it takes to boil the water.

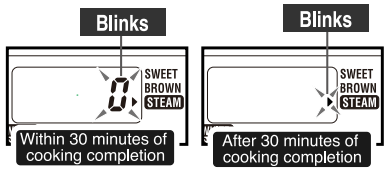
5 Press the START / REHEAT button.



The START / REHEAT light turns on and the melody/beep to start steaming will sound.
The Display shows the remaining time until steaming completion.

- Press the Time Setting ▲ or ▼ button to check the current time during cooking.

6 When the melody or beep to indicate cooking completion sounds, press the CANCEL button and remove the food from the Steaming Basket.



- Remove the food from the Steaming Basket immediately after cooking completion, or the food may become wet or soggy.
- Be careful when opening the Outer Lid or removing the steamed dish or Steaming Basket, as the steam and the interior of the Main Body are very hot.
- Always press the CANCEL button when cooking completes. The Rice Cooker will beep every 30 minutes as a reminder to remove the food if the CANCEL button is not pressed.
- If the food needs more steaming, restart the process from Step **4** to steam a little longer.
- If there is smell of food left inside the Inner Cooking Pan, see pg.23 "CLEANING AND MAINTENANCE: IF THERE IS AN ODOR INSIDE THE RICE COOKER" to remove the smell.
- The Steaming Basket may become colored from the ingredients (especially carrots and leaf-type vegetables), but it will not affect cooking performance. Wash the Steaming Basket immediately after every use as the stain will become difficult to remove after drying out.

NOTE:
- Clean food scum from ingredients such as chicken or fish after cooking.
- Place steamed vegetables in ice water immediately after cooking and drain them off to preserve their bright color.

Estimated Cooking Time:

Do not steam food larger than 1 - 1/2" / 3.5cm thick. Because it may hit the Inner Lid Set and cause breakdown or malfunction.

Ingredients	Amount	Estimated Cooking Time	Tips for Steaming
Carrot	1, approx. 7 oz. / 200g	20 min.	Cut into bite-size pieces
Broccoli	1/2, approx. 7 oz. / 200g	15 min.	Cut into bite-size pieces
Spinach	Approx. 3-1/2 oz. / 100g	15 min.	Cut into bite-size pieces
Pumpkin	1/4, approx. 9 oz. / 250g	20 min.	Cut into bite-size pieces
Potato	3, approx. 16 oz. / 450g	40 min.	Cut into bite-size pieces
Sweet potato	1, approx. 10-1/2 oz. / 300g	35 min.	Cut into bite-size pieces
Corn	1, approx. 7 oz. / 200g	30 min.	Cut into bite-size pieces
Chicken	1 fillet, approx. 10-1/2 oz. / 300g	30 min.	Make cuts on the bottom side (that comes into contact with the Steaming Basket)
Fish (white fish, salmon, etc.)	Cut into fillets, approx. 5 oz. / 150g	25 min.	Slice into less than 1 inch / 2 cm thickness and wrap in aluminum foil
Prawn	15, approx. 5oz. / 150g	20 min.	Steam without removing shells
Scallop	Approx. 5 oz. / 150g	20 min.	Remove from shell (It is recommended to line the Steaming Basket with Chinese cabbage or cabbage to prevent the scallop from sticking)
Refrigerated meat dumpling, pot sticker (jiaozi), meat dumpling (xiaolongbao)	Approx. 7 oz. / 200g	15 min.	Leave appropriate space between foods
Frozen meat dumpling, pot sticker (jiaozi), meat dumpling (xiaolongbao)	Approx. 7 oz. / 200g	20 min.	Leave appropriate space between foods

NOTE:

Do not cook the following types of foods in the Rice Cooker:

- Thick foods such as curry and stews.
- Foods that may bubble over such as those using baking soda.
- Foods that expand after cooking such as processed seafood products and beans.
- Foods with large amounts of oil.
- Foods packaged in plastic bags.

When cooking…

- Do not use paper towels or other lids to cover the food.
- Remove any foreign objects on the outside of the Inner Cooking Pan, Heating Plate or Center Sensor. → pg.22
- When using aluminum foil or cooking sheets, do not completely cover the holes on the Steaming Basket, or allow it to extend outside the Steaming Basket. Doing so may cause breakdown, boiling over, or steam may leak.
- Steaming time will vary based on the room or water temperature, voltage or water measurement, size, amount and temperature of the food or other factors.
- If the food is undercooked, repeat the steam process to cook further by following steps ***4*** through ***6***.
- When steaming consecutively, check to make sure there is enough water in the Inner Cooking Pan, and add water accordingly to prevent boil-dry.
- Steaming fish and meat for an extended time makes it tough. If it is not cooking through, slice them thinly before steaming. Adding herbs, garlic or flavoring with salt and pepper may reduce odor.

When cooking other foods together with rice...

- Cook the rice using the WHITE / SUSHI menu setting.
- Do not cook more than 1 cup of rice if the cooking capacity is 1.0L, or 2–4 cups if the cooking capacity is 1.8L. (The Outer Lid may open during cooking, preventing the rice from cooking properly and the other ingredients from steaming properly.)
- Level the surface of the rice before cooking. → Failure to do so may cause the cooked rice to touch the Steaming Basket.
- Ingredients that require a comparatively long steaming time, such as potatoes, sweet potatoes, corn, pumpkin, and fish (wrapped in aluminum foil) can be cooked together. If they do not cook through properly, reduce the amount of ingredients or cut them into small pieces.
- Ingredients that require a comparatively short steaming time, such as spinach, will not steam properly.
- Do not add ingredients while the rice is cooking.
- The rice may burn more easily or take on the color of the other ingredients.

After cooking…

- Be careful when opening the Outer Lid or removing the steamed dish or Steaming Basket, as the steam and the interior of the Main Body are very hot and can cause burns.
- Oil and scum may soil the Inner Lid Set and the inside of the Outer Lid, especially when steaming meats. Always wash the Inner Lid Set, Inner Cooking Pan and Steaming Basket after each use, and wipe the Outer Lid Gasket and the Inside of the Outer Lid after each use to prevent odors or spoiling.
- Hot condensation may fall from the Inner Lid Set when the Outer Lid is opened and cause burns. Please exercise caution.

RECIPES

HAND-ROLLED SUSHI

Menu Setting: WHITE/SUSHI

Ingredients (4-5 servings)

3 cups Rice

Mixed vinegar

4 Tbsp. Rice vinegar
1 Tbsp. Sugar
1-1/2 tsp. Salt

Suggested Toppings

Sashimi (tuna, squid, prawns, etc.)
Pickles (e.g. pickled radish)
Avocado and ham
Natto (fermented soy bean) and green onions
Bacon and asparagus
Salmon roe, sea eel and rolled egg
Carrots, cucumbers and celery

Seaweed, *Wasabi* (horse radish), soy sauce and pickled red ginger to taste

How to cook

1 Clean rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI RICE.

2 Press the MENU button, select WHITE / SUSHI and press the START / REHEAT button to start cooking.

3 When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with a clean wet cloth). Pour the mixed vinegar over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use a green leaf to wrap your hand-rolled sushi.

CHIRASHI-SUSHI

Menu Setting: WHITE/SUSHI

Ingredients (4-5 servings)

3 cups Rice

Vinegar mix

4 Tbsp. Vinegar
3 Tbsp. Sugar
1 tsp. Salt

1 oz. (30g) Carrot
1 oz. (30g) *Gobo*
1 oz. (30g) Bamboo shoot
2 pieces Shiitake mushroom
1 *Chikuwa* (a fish paste)

A)

4 oz. (120mL) Soup stock
2 Tbsp. Sugar
1 Tbsp. Soy sauce
1 Tbsp. *Mirin* (or sake)

B)

2 eggs
1 tsp. *Mirin*
A pinch Salt

Pickled lotus root, *Nori* (Seaweed), Pickled red ginger to taste
Shrimp, Squid, Boiled kidney beans to taste

How to cook

1 Clean rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI RICE.

2 Press the MENU button, select WHITE / SUSHI and press the START / REHEAT button to start cooking.

3 When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with clean wet cloth). Pour mixed vinegar over the rice and mix thoroughly while cooling it with a fan.

4 Cut the carrot into fine pieces, shred *Gobo*, cut the bamboo shoot in small strips, cut shiitake mushrooms in thin strips, and cut the *Chikuwa* in lengthwise then cut into small pieces. Boil these ingredients in the soup stock **A** until the soup is gone.

5 Mix the ingredients of **B** and fry in a thin crepe, and slice into a small thin strips.

6 Mix the ingredients from Step **4** with the Sushi rice from Step **3**, sprinkle sliced fried eggs from Step **5**, pickled lotus root and *Nori* (seaweed). Decorate with shrimps, squid and kidney beans and top with pickled red ginger.

The measurements used in these Recipes:	● 1 Tablespoon = 0.5 oz. (15mL) ● 1 teaspoon = 0.2 oz. (5mL)	● Measure the rice with the provided Measuring Cup. (1 Cup = approx. 6.1 oz. / approx. 180mL)

AVOCADO & TUNA BOWL

Menu Setting: WHITE/SUSHI

Ingredients (4-5 servings)

3 cups Rice
1 lb. (450g) Raw tuna (sashimi grade)
2 Avocado
A)
4 Tbsp. Soy sauce
1 tsp. *Wasabi*, grated
Grated *Wasabi* to taste
Soy sauce to taste

How to cook

1 Clean rice well and fill the Inner Cooking Pan with water to water level 3 for WHITE RICE.

2 Press the MENU button, select WHITE / SUSHI and press the START / REHEAT button to start cooking.

3 Slice the avocado in 1/4 inch thickness and the raw tuna in 1/2 inch thickness, marinate in **A**.

4 When the Rice Cooker switches to the Keep Warm mode, place the rice in a bowl and top with the marinated tuna and avocado.

5 Serve with additional *Wasabi* and soy sauce to taste.

MIXED RICE

Menu Setting: MIXED

Ingredients (4-5 servings)

3 cups Rice
2 oz. (50g) Chicken thigh
½ slice *Age* (fried tofu)
1 oz. (30g) Carrots
1 oz. (30g) *Konnyaku*
1 oz. (30g) *Gobo*
2-3 Dried Shiitake mushrooms (soaked in water to constitute)

A
- 1- ½ Tbsp. Light soy sauce
- 1- ½ Tbsp. *Mirin* (sweet sake)
- ½ tsp. Salt
- ½ tsp. *Dashinomoto*

Soup taken from soaking dried Shiitake to taste
Stone parsley to taste

How to cook

1 Slice chicken thigh into ½ inch (1cm) cubes. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips. Soak chicken thigh and *Age* in soup stock **A** for 5 minutes (do not discard this soup stock).

2 Slice carrots and *Konnyaku* into small strips, soak *Konnyaku* in hot water and drain. Shred *Gobo*, soak in water until soft, then drain. Cut Shiitake into small strips.

3 Add the soup stock from Step **1** to the water used to soak the dried Shiitake, and mix them well.

4 Clean rice and add the mixture from Step **3**. Fill the Inner Cooking Pan with water to water level 3 for WHITE RICE, and **mix well from the bottom of the pan.**

5 Place the ingredients from Steps **1** and **2** on top of the rice from Step **4** and spread evenly across the top. Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.

6 Press the MENU button, select MIXED and press the START / REHEAT button to start cooking.

7 When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.

8 Serve rice in a bowl and sprinkle stone parsley on top.

RECIPES (cont.)

RICE PORRIDGE WITH SEVEN HERBS

Menu Setting: PORRIDGE

① Make sure the PORRIDGE menu is selected. Otherwise, it may cause boiling over.

② When cooking porridge with green vegetables (such as this recipe), add the green vegetables after the rice completes cooking. Otherwise, it may cause discoloration of vegetables or clogging of the steam exhaust route, resulting in imperfect cooking.

Ingredients (4-5 servings)

1 cup Rice
2.5 oz. (70g) Green vegetables
(the seven herbs of spring, if available, or other green vegetables as substitutes)
Salt to taste

How to cook

1 Wash and boil the vegetables. Then soak in cold water, squeeze off the excess water, and cut into small pieces.

2 Clean rice well, add water to water level 1 for PORRIDGE.

3 Press the MENU button, select PORRIDGE and press the START / REHEAT button to start cooking.

4 When the Rice Cooker switches to the Keep Warm mode, open the Outer Lid, add ingredients from Step **1**, stir well and add salt to taste.

Seven herbs of spring:
Japanese parsley, shepherd's purse, cottonweed, chickweed, henbit, turnip, garden radish

SWEET RICE COOKED WITH ADZUKI BEANS

Menu Setting: SWEET

Ingredients (4-5 servings)

3 cups Sweet rice
2 oz. (50g) Adzuki beans
Salt with parched sesame to taste

How to cook

1 Clean rice and drain in a strainer for about 30 minutes.

2 Rinse the adzuki beans, put into a saucepan with 2 cups of water and boil for 2 minutes. Then add 3 cups of water and boil for 20 minutes until the beans become soft enough to break by pressing with your fingertip. Drain the beans but keep the soup stock.

3 Put the rice from Step **1** into the Inner Cooking Pan, add the soup stock from Step **2**, and pour water to water level 3 for SWEET RICE. Mix the ingredients well, stirring from the bottom of the pan, place the adzuki beans from Step **2** on top and level the surface.

4 Press the MENU button and select the SWEET menu setting. Then press the START / REHEAT button.

5 When the Rice Cooker switches to the Keep Warm mode, loosen the rice. Serve in a bowl and sprinkle the salt with parched sesame on top.

● When adding regular white rice, add water to slightly above the water level for SWEET RICE.

The measurements used in these Recipes:	● 1 Tablespoon = 0.5 oz. (15mL) ● 1 teaspoon = 0.2 oz. (5mL)	● Measure the rice with the provided Measuring Cup. (1 Cup = approx. 6.1 oz. / approx. 180mL)

SWEET RICE WITH MOUNTAIN VEGETABLES

Menu Setting: SWEET

Ingredients (4-5 servings)

3 cups Sweet rice
2.5 oz. (70g) Boiled mountain vegetables in a packet
A { 1 Tbsp. *Mirin* (sweet sake)
1 tsp. Salt

How to cook

1 Clean rice and drain in a strainer for more than 30 minutes.

2 Put **1** in the Inner Cooking Pan and add **A**. Pour water to the water level 3 for SWEET RICE and **mix well from the bottom of the pan.** Then place drained the boiled mountain vegetables on top of rice.

3 Press the MENU button and select the SWEET menu setting. Then press the START / REHEAT button.

4 When the Rice Cooker switches to the Keep Warm mode, loosen the rice.

● If regular white rice is mixed to cook with sweet rice, add water slightly above the water level for SWEET RICE.

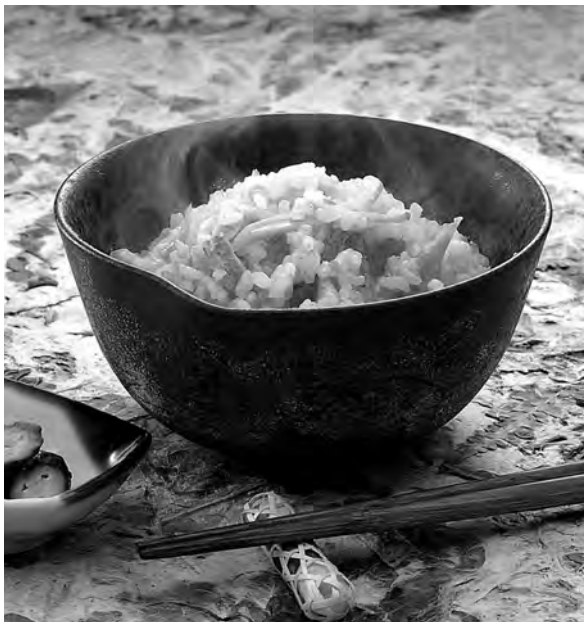
MIXED BROWN RICE

Menu Setting: BROWN

Ingredients (4-5 servings)

3 cups Brown rice
3 oz. (80g) Chicken
1 slice *Age* (fried tofu)
1 oz. (30g) each Carrots, *Konnyaku* and *Gobo*

A)
3 Tbsp. Light soy sauce
1/2 Tbsp. *Mirin* (sweet sake)



How to cook

1 Cut chicken into 1/2 inch cubes. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil, then slice into small strips.

2 Slice carrots and *Konnyaku* into small strips, soak *Konnyaku* in hot water and drain. Shred *Gobo*, soak in water until soft, then drain.

3 Clean rice and put **A** in the Inner Cooking Pan, add water to water level 3 for BROWN RICE, and **mix well from the bottom of the pan.**

4 Place ingredients from Steps **1** and **2** on top of rice from Step **3**.

5 Do not mix the ingredients with the rice. Changing the amounts of rice and ingredients may cause imperfect cooking.

6 Press the MENU button, select BROWN and press the START / REHEAT button to start cooking.

● When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.

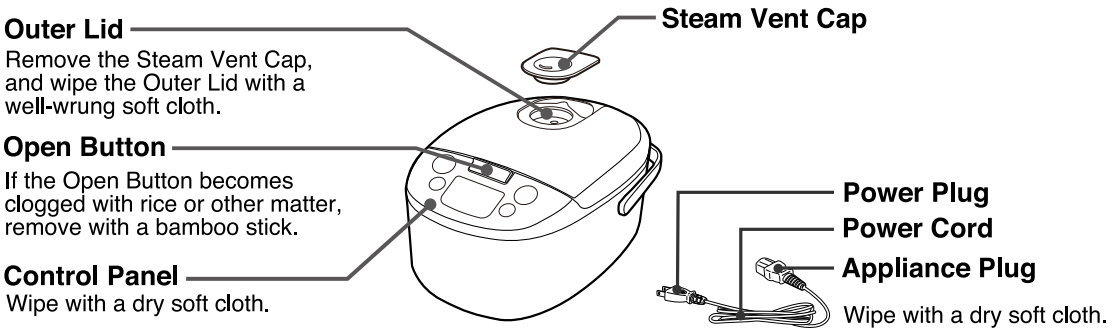
● Clean brown rice lightly to remove husks.
When cooking rice with additional ingredients, limit the amount of rice to 1~4 cups for the 1.0L model and 2~6 cups for 1.8L model.

CLEANING AND MAINTENANCE

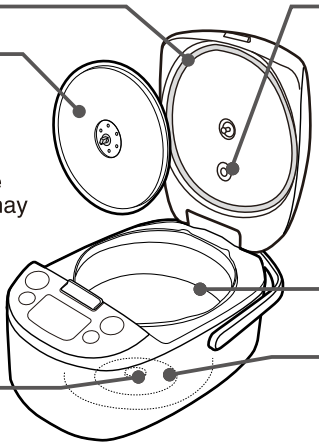
- Clean the Rice Cooker thoroughly after every use.
- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the surface of the Rice Cooker.
- Do not use a dishwasher or dish-dryer. Doing so may cause scratches, deformation or discoloration.
- Be sure to reattach the Inner Lid Set and Steam Vent Cap correctly.

HOW TO CLEAN THE EXTERIOR

Main Body:
Wipe clean with a well-wrung soft cloth.
- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully.


Outer Lid
Remove the Steam Vent Cap, and wipe the Outer Lid with a well-wrung soft cloth.
Steam Vent Cap
Open Button
If the Open Button becomes clogged with rice or other matter, remove with a bamboo stick.
Control Panel
Wipe with a dry soft cloth.
Power Plug
Power Cord
Appliance Plug
Wipe with a dry soft cloth.

HOW TO CLEAN THE INTERIOR



Outer Lid Gasket

Inner Lid Set
Soak the Inner Lid Set in warm or cold water, wash with a sponge and wipe dry.
- Remove rice or other matter. If not removed, steam may leak through, rice may dry, or cooking and Keep Warm may be imperfect.
- Be sure to clean the Inner Lid Set after every use; otherwise, the lid may rust or become discolored.

Center Sensor
Wipe with a well-wrung soft cloth. If it becomes clogged with rice or other matter, remove with a bamboo stick.

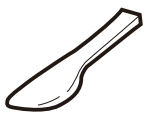
Outer Lid and Steam Vent
Hold the Outer Lid securely and wipe with a well-wrung soft cloth. Remove any rice or residue on the inside of the Outer Lid.
- Do not use kitchen detergents.
- Leaving rice and other matter on the surface may cause the Outer Lid to rust or discolor.

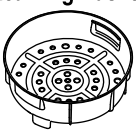
Inside of the Main Body (Interior)
Wipe with a well-wrung soft cloth.

Heating Plate
Wipe with a well-wrung soft cloth. If rice or other matter become stuck to the Heating Plate, lightly polish them off with a sand paper of about No.320 after dipping in water.

HOW TO CLEAN THE ACCESSORIES AND INNER COOKING PAN

Wash with a soft sponge.
To wash thoroughly, use a mild kitchen detergent.


Spatula


Steaming Basket

Measuring Cup

Inner Cooking Pan
→ pg.6

IF THERE IS AN ODOR INSIDE THE RICE COOKER

1 **Fill the Inner Cooking Pan with water up to water level 1 for WHITE RICE for 1.0L model, and water level 2 for 1.8L model.**
- Do not put other matter such as kitchen detergents in the Inner Cooking Pan.

2 **Close the Outer Lid and press the (MENU) button to select the QUICK menu setting.**

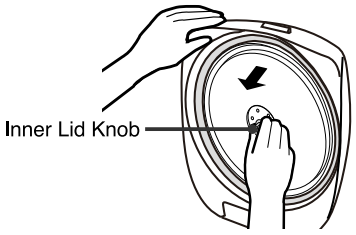
3 **Press the (START/REHEAT) button.**

4 **When the Rice Cooker completes cooking and switches to the Keep Warm mode, press the (CANCEL) button.**

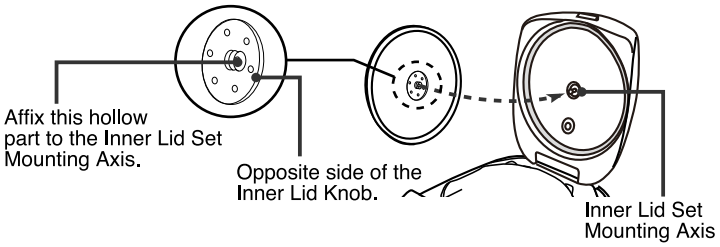
5 **Wait until the Main Body cools down, discard the water and clean accordingly.**
- Open the Outer Lid and dry the Rice Cooker in a well ventilated place.

HOW TO DETACH AND ATTACH THE INNER LID SET

How to detach the Inner Lid Set:
Hold the Outer Lid with one hand and pull the Inner Lid Knob toward you with the other hand.



How to attach the Inner Lid Set:
Affix the hollow part of Inner Lid Set (opposite side of the Inner Lid Knob) to the Inner Lid Set Mounting Axis to attach the Inner Lid Set.



REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Zojirushi Customer Service
1-800-733-6270
www.zojirushi.com

Parts Names	Parts Number
Inner Lid Set (1.0L model)	C104-6B
Inner Lid Set (1.8L model)	C105-6B
Inner Cooking Pan (1.0L model)	B362-6B
Inner Cooking Pan (1.8L model)	B363-6B
Spatula	SHAKN-6B
Measuring Cup	615784-00
Steaming Basket (1.0L model)	BU214036L-00
Steaming Basket (1.8L model)	BU214037L-00

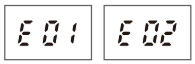
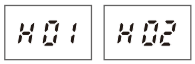
TROUBLESHOOTING GUIDE

● Please check the following points before calling for service.

Problems		● Cause (Points to check)
COOKING RICE	**Rice cooks too hard or too soft:**	● Increase or reduce water by 1-2mm from the Water Level Line according to your preference. ● If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent. ● The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ● The texture of rice varies depending on the room and water temperatures. ● Using the Timer may result in softer rice. ● Using the QUICK menu setting may result in harder rice. ● Make sure the Inner Cooking Pan has not deformed. ● Did you loosen the rice after cooking was completed? → **Loosen the rice immediately after cooking is completed.**
	Rice is scorched:	● Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, on the Heating Plate or the Center Sensor. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed.
	Boils over while cooking:	● Has another menu setting other than PORRIDGE been selected when cooking porridge? ● Make sure the Steam Vent Cap is attached. ● Rice may not have been cleaned sufficiently, allowing too much bran to be left on the rice grain. ● Make sure the Inner Cooking Pan has not deformed. ● Is the Menu selection or Water Level correct? → **pg.11**
	Unable to start cooking or the buttons do not respond:	● Make sure the plugs are plugged in securely. ● Does the Display show "E01" or "E02"? → **pg.26** ● Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? → **Press the CANCEL button and press the START / REHEAT button.**
	A noise is heard during Cooking / Keep Warm:	● The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem. ● There is a spark-like noise when there is water left on the outside of the Inner Cooking Pan. → **Always take precautions to wipe the outer surface of the Inner Cooking Pan and the inside of the Main Body clean, especially of moisture and foreign matters, before placing the Inner Cooking Pan into the Main Body.**
	Steam comes out from the gap between the Outer Lid and the Main Body:	● Please check if the Outer Lid has deformed or the Outer Lid Gasket is damaged. ● Is the Outer Lid Gasket dirty? → **If it is dirty, clean the Outer Lid Gasket.** ● Make sure the Inner Cooking Pan has not deformed.
	The Reheat function does not work:	● Make sure the Keep Warm mode is not cancelled. → **pg.14**
STEAM COOKING	**Food does not steam:**	● Is there sufficient water for steaming? → **pg.16** ● Are there too many ingredients? → **Reduce the amount of ingredients, or increase cooking time.** ● Are the ingredients too large? → **Cut ingredients into smaller sizes, or increase cooking time.** → **pg.17 "Estimated Cooking Time"**
	Steamed food is hard:	● Vegetables: Steaming time is too short. Add more water and continue steaming. ● Fish and meat: Steaming time is too long. Reduce the steaming time.
	Steamed food is cold:	● Has too much time elapsed since cooking was completed? → **Do not leave on Keep Warm. Take out the ingredients immediately after cooking.**

Problems		●Cause (Points to check)
KEEP WARM	**During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation:**	●Are you keeping warm a small amount of rice in the Inner Cooking Pan? ●Was the Keep Warm mode used for more than 12 hours? ●The type of rice and water used may make the rice appear yellow. ●Was the rice kept warm with the spatula left in the Inner Cooking Pan? ●Was cold rice reheated? ●Did you loosen the rice after cooking was completed? → **Loosen the rice immediately after cooking is completed.** ●Rice may not have been cleaned sufficiently and too much bran may be left. ●Some odor may remain after cooking Mixed Rice. → **Clean the Inner Cooking Pan thoroughly.** → **pg.23** ●The Keep Warm mode may not have been used for keeping rice warm. → **Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor.** → **pg.8**
	Extended Keep Warm is not accepted:	●Did you select a menu setting for which the Extended Keep Warm mode is not available? → **pg.13** ●Was the Regular Keep Warm mode used for more than 12 hours? → **If the Regular Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted.** ●Is the rice in the Inner Cooking Pan cold? → **If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.**
	The Display does not show the elapsed Keep Warm time:	●Does the Display show the current time? → **Press the buttons for Time Setting to change the display.** → **pg.13 "NOTE"**
TIMER COOKING	**The Rice Cooker starts cooking immediately after the Timer is set:**	●Is the current time set correctly? → **The clock is displayed in 24 hours (military time). Please check and set it again.** ●If the Timer is set at a shorter time than suggested, it will begin cooking immediately.
	The rice is not ready at the set time:	●Is the current time set correctly? → **The clock is displayed in 24 hours (military time). Please check and set it again.** ●Cooking may not complete at the set time if the temperature of the room or water is too low. In addition, the cooking time may be affected by the amount of water or voltage.
	The Timer cannot be set:	●Did you press the START / REHEAT button after setting the time? → **The START / REHEAT button must be pressed to complete setting the Timer.** ●Is "7:00" blinking on the Display? → **Unless the current time is set, the Timer function will not be accepted.** → **pg. 7**
OTHER	**When power failure occurs:**	●If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → **If another appliance is plugged into the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.**
	There is rust colored dirt on the inside of the Outer Lid or the Inner Lid Set:	●If rice residue is stuck on the Outer Lid or the Inner Lid Set and has discolored, clean it. → **pg.22**

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display		● Cause (Points to check)
Error Display		● Indicates malfunction. → **Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.**
		● The temperature of the Lid Sensor or the Center Sensor is too high. → **Press the CANCEL button and open the Outer Lid for more than 30 minutes and allow the interior to cool down. (Be careful not to burn yourself.)** → **To cool faster, see pg.10 "NOTE."**
	Blank Display: **is blinking:**	● The stored Lithium Battery is out. The Display will turn off and stored memories (current time, menu selection and Keep Warm hours) will be erased. However, once plugged in and the clock set, the Rice Cooker will function normally. If rice is cooked while the display shows a blinking 7:00, the current time will not be shown during the cooking process. → **pg.10** Please contact Zojirushi Customer Service to have the Lithium Battery replaced (with additional charge).
	Odd Display:	● Unplug the Power Cord and plug it in again. → **The Display will show a blinking 7:00. Please reset the time following the instructions on pg.7.**

SPECIFICATIONS

Model No.		NL-AAC10	NL-AAC18
Cooking Capacity (approx. L) [cups]	White Rice	0.18～1.0 [1～5.5]	0.36～1.8 [2～10]
	Sushi Rice	0.18～1.0 [1～5.5]	0.36～1.8 [2～10]
	Quick Cooking	0.18～1.0 [1～5.5]	0.36～1.8 [2～10]
	Mixed Rice	0.18～0.72 [1～4]	0.36～1.08 [2～6]
	Porridge	0.09～0.27 [0.5～1.5]	0.09～0.45 [0.5～2.5]
	Sweet Rice	0.18～0.72 [1～4]	0.36～1.08 [2～6]
	Brown Rice	0.18～0.72 [1～4]	0.36～1.44 [2～8]
Rating		AC 120V 60Hz	
Electric Consumption		610 W	820 W
Average Power Consumption during Keep Warm		31 W	42 W
Rice Cooking System		Direct Heating	
Power Cord Length		3' 7" (1.1 m)	
External Dimensions	<approx. inch>	10-1/2 (W) x 14-5/8 (D) x 8-5/8 (H) (16-1/4*1)	11-7/8 (W) x 15-3/4 (D) x 10 (H) (18-5/8*1)
	<approx. cm>	26.5 (W) x 37 (D) x 21.5 (H) (41*1)	30 (W) x 40 (D) x 25 (H) (47*1)
Weight		approx. 8 lbs. (approx. 3.3 kg)	approx. 10 lbs. (approx. 4.4 kg)

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68 °F (20°C).
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.
- *1 Height with the Outer Lid open.